

not intended to replace such standards as Lewkowitch on "Oils and Allied Substances," Parry, or Gildemeister and Hoffmann on "Volatile Oils."

Probably the most valuable part of the work is the comprehensive bibliography following each product considered, whereby quick reference is possible to all work of importance published in the recognized periodicals.

J. W. E. HARRISSON.

The following publications are from the well-known publisher, Theodor Steinkopff, Dresden-Blasewitz, who also publishes the *Pharmazeutische Zentralhalle*. All in octavo volumes.

Das Ferment problem von Dr. Andor Fodor. 280 pp., with 24 figures in the text and numerous tables. The author of this book is professor of physiological chemistry at the University of Halle, and is a recognized authority on the subject of ferments. The 5 chapters are arranged as follows: Historical Introduction, Biochemical Phenomenon, Physical-Chemical Phenomenon, Colloidal-Chemical Phenomenon and Ferment-Colloid systems.

The subject of ferments is of great importance in pharmacy as the pharmacist in his daily work is in constant touch with amylase, amylopsin, diastase, emulsin, oxydases, pancreatin, pepsin, rennin, steapsin, trypsin, yeast, etc. It is for this reason that a scientific treatise on ferments, as the one before us, written by an expert, should be read and studied by all those interested in the subject.

Leitfaden der Kolloidchemie, von Dr. Hans Handovsky. 206 pp., with 33 illustrations, 27 tables and 1 plate.

When Thomas Graham, F.R.S., and Master of the Mints, read his paper, "Liquid Diffusion Applied to Analysis," before the Royal Society of London, June 13, 1861, he laid the foundation to Colloid Chemistry, which was destined to become the "missing link" between physics and chemistry. No less an authority than Professor Wolfgang Ostwald, well known as an "exchange professor" on this side of the Atlantic, wrote an introduction to the book before us, which is from the pen of an assistant

at the Pharmacologic Institute of the University of Göttingen.

We want to call special attention to the chapter of the text: "The use of colloidal experience for the explanation of biologic problems," a subject of great importance to pharmacists, physicians and chemists. The author has achieved a real success as he has collected within a small volume a great quantity of material hitherto inaccessible except in the periodical literature, monographs or dissertations.

Theorie und Praxis des Küchenbetriebes, von Dr. J. Roland. 292 pp.

Kitchen-Chemistry and Technology of the Kitchen is an appropriate title of the book. It deals with meat and meat products, eggs and dairy products, fats and oils, flour and cereals, sugar, fruit, coffee, tea, cacao and chocolate and last, but not least, spices. The chemistry and technology of all of these are given and the "reasons why" they are used and how they should be used are thoroughly explained. Surely such a book is needed badly. Even the kitchen household is to-day put on a scientific basis. An appendix to the book is the *Pilzmerkblatt*, published by the Imperial Health Board in Berlin, which gives full description of the edible and also the poisonous fungi together with colored illustrations.

The knowledge to be gained by reading Roland's book can be utilized to good advantage.

OTTO RAUBENHEIMER, PH.M.

PUBLICATIONS RECEIVED.

Bulletin of the Massachusetts College of Pharmacy.—Library Number, 1922.

This bulletin gives a history of the library of the Massachusetts College of Pharmacy; much of the historical report is devoted to the contributions made by the late S. A. D. Sheppard. Recent additions to the library, which now contains about 6000 bound volumes, are listed on pages 13-24. A full-page life-like picture of Samuel A. D. Sheppard is included, also a page of the first catalogue, 1829, and a view of the library.